

What is claimed is:

- 1 1. A shelf-stable, yeastless sweet goods dough composition, comprising:
 - 2 a) a sufficient amount of flour to provide suitable structure to a finished
3 bakery product that has been created from the shelf-stable sweet goods
4 dough composition; the dough composition including from about 10 to
5 about 50 percent by weight of flour; a portion of the flour being wheat flour
6 and a portion of the flour being flour selected from the group consisting of
7 barley flour, oat flour and a mixture of the same; the flour selected from
8 the group consisting of barley flour, oat flour and a mixture of the same
9 being at least about 0.5 percent by weight of the shelf-stable, yeastless
10 sweet goods dough composition; wherein a ratio of wheat flour to flour
11 selected from the group consisting of barley flour, oat flour and a mixture
12 of the same in the dough composition is from about 1:1 to about 100:1;
13 b) from about 15 to about 50 percent by weight sweeteners including from
14 about 0 to about 50 percent by weight granulated sugar and from about 2
15 to about 50 percent by weight liquid sweetener; wherein the liquid
16 sweeteners include at least about 10 percent by weight of moisture;
17 c) from about 0.5 to about 18 percent by weight eggs;
18 d) from about 0.2 to about 2.0 percent by weight leavening agent;
19 e) from about 5 to about 25 percent by weight fats and oils; and
20 f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein
21 sufficient bound water is contained collectively in the combination of the
22 flour, the sweeteners, the fats and oils and the eggs to provide a moisture

23 content to the shelf-stable, yeastless sweet goods dough composition of
24 from about 5 to about 20 percent by weight.

1 2. The shelf-stable, yeastless sweet goods dough composition of claim 1,
2 wherein a portion of the flour is barley flour.

1 3. The shelf-stable, yeastless sweet goods dough composition of claim 1,
2 wherein a portion of the flour is oat flour.

1 4. The shelf-stable, yeastless sweet goods dough composition of claim 1,
2 wherein a portion of the flour is a mixture of barley flour and oat flour.

1 5. A shelf-stable, yeastless sweet goods dough composition, comprising:
2 a) from about 10 to about 50 percent by weight of flour; wherein a portion of
3 the flour is wheat flour and a portion of the flour is flour selected from the
4 group consisting of barley flour, oat flour and a mixture of the same;
5 wherein the flour selected from the group consisting of barley flour, oat
6 flour and a mixture of the same is at least about 0.5 percent by weight of
7 the shelf-stable, yeastless sweet goods dough composition; wherein a
8 ratio of wheat flour to flour selected from the group consisting of barley
9 flour, oat flour and a mixture of the same in the shelf-stable, yeastless
10 sweet goods dough composition is from about 1:1 to about 100:1;
11 b) from about 5 to about 50 percent of sweetening ingredients; a portion of

12 the sweetening ingredients include from about 15 to about 35 percent
13 moisture;
14 c) from about 3 to about 12 percent by weight of eggs;
15 d) from about 5 to about 25 percent by weight of fats and oil;
16 e) from about 0.2 to about 2.0 percent by weight leavening agent; and
17 f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein
18 sufficient bound water is contained collectively in the combination of the
19 flour, the sweetening ingredients, the fats and oils and the eggs when
20 added during the mixing process to provide a moisture content to the
21 shelf-stable, yeastless sweet goods dough composition of from about 5 to
22 about 20 percent by weight; sufficient emulsification is provided by the
23 emulsifying agents to prevent the fats and oils from separating from the
24 dough composition during storage at room temperature for at least 90
25 days and sufficient water scavenging is provided by the flour selected
26 from the group consisting of barley flour, oat flour and a mixture of the
27 same so that baked products made from the shelf-stable, yeastless sweet
28 goods dough composition in a baking process remain desirable even after
29 storing the shelf-stable, yeastless sweet goods dough composition at
30 room temperature in an ambient atmosphere for at least 90 days.

1 6. The shelf-stable, yeastless sweet goods dough composition of claim 5,
2 wherein a portion of the flour is barley flour.

1 7. The shelf-stable, yeastless sweet goods dough composition of claim 5,
2 wherein a portion of the flour is oat flour.

1 8. The shelf-stable, yeastless sweet goods dough composition of claim 5,
2 wherein a portion of the flour is a mixture of barley flour and oat flour.

1 9. A shelf-stable, yeastless sweet goods dough composition, comprising:
2 a) a sufficient amount of flour to provide suitable structure to a finished
3 bakery product that has been created from the shelf-stable sweet goods
4 dough composition; the dough composition including from about 10 to
5 about 50 percent by weight of flour; a portion of the flour being wheat flour
6 and a portion of the flour being barley flour, the portion of barley flour
7 being at least about 0.5 percent by weight of the shelf-stable, yeastless
8 sweet goods dough composition; wherein a ratio of wheat flour to barley
9 flour is from about 1:1 to about 100:1;
10 b) from about 15 to about 50 percent by weight sweeteners including from
11 about 0 to about 50 percent by weight granulated sugar and from about 2
12 to about 50 percent by weight liquid sweetener; wherein the liquid
13 sweeteners include at least about 10 percent by weight of moisture;
14 c) from about 0.5 to about 18 percent by weight eggs;
15 d) from about 0.2 to about 2.0 percent by weight leavening agent;
16 e) from about 5 to about 25 percent by weight fats and oils; and
17 f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein

18 sufficient bound water is contained collectively in the combination of the
19 flour, the sweeteners, the fats and oils and the eggs to provide a moisture
20 content to the shelf-stable, yeastless sweet goods dough composition of
21 from about 5 to about 20 percent by weight.

- 1 10. A shelf-stable, yeastless sweet goods dough composition, comprising:
- 2 a) a sufficient amount of flour to provide suitable structure to a finished
3 bakery product that has been created from the shelf-stable sweet goods
4 dough composition; the dough composition including from about 10 to
5 about 50 percent by weight of flour; a portion of the flour being wheat flour
6 and a portion of the flour being oat flour, the portion of oat flour being at
7 least about 0.5 percent by weight of the shelf-stable, yeastless sweet
8 goods dough composition; wherein a ratio of wheat flour to oat flour is
9 from about 1:1 to about 100:1;
- 10 b) from about 15 to about 50 percent by weight sweeteners including from
11 about 0 to about 50 percent by weight granulated sugar and from about 2
12 to about 50 percent by weight liquid sweetener; wherein the liquid
13 sweeteners include at least about 10 percent by weight of moisture;
- 14 c) from about 0.5 to about 18 percent by weight eggs;
- 15 d) from about 0.2 to about 2.0 percent by weight leavening agent;
- 16 e) from about 5 to about 25 percent by weight fats and oils; and
- 17 f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein
18 sufficient bound water is contained collectively in the combination of the

19 flour, the sweeteners, the fats and oils and the eggs to provide a moisture
20 content to the shelf-stable, yeastless sweet goods dough composition of
21 from about 5 to about 20 percent by weight.

- 1 11. A shelf-stable, yeastless sweet goods dough composition, comprising:
- 2 a) a sufficient amount of flour to provide suitable structure to a finished
3 bakery product that has been created from the shelf-stable sweet goods
4 dough composition; the dough composition including from about 10 to
5 about 50 percent by weight of flour; a portion of the flour being wheat
6 flour;
- 7 b) from about 15 to about 50 percent by weight sweeteners including from
8 about 0 to about 50 percent by weight granulated sugar and from about 2
9 to about 50 percent by weight liquid sweetener; wherein the liquid
10 sweeteners include at least about 10 percent by weight of moisture;
- 11 c) from about 0.5 to about 18 percent by weight eggs;
- 12 d) from about 0.2 to about 2.0 percent by weight leavening agent;
- 13 e) from about 5 to about 25 percent by weight fats and oils;
- 14 f) from about 0.01 to about 2.5 percent by beta glucans; and
- 15 g) from about 0.5 to about 10 percent by weight emulsifying agents; wherein
16 sufficient bound water is contained collectively in the combination of the
17 flour, the sweeteners, the fats and oils and the eggs to provide a moisture
18 content to the shelf-stable, yeastless sweet goods dough composition of
19 from about 5 to about 20 percent by weight.

1 12. A shelf-stable, yeastless sweet goods dough composition, comprising:
2 a) from about 10 to about 50 percent by weight of flour; wherein a portion of
3 the flour is wheat flour;
4 b) from about 5 to about 50 percent of sweetening ingredients; a portion of
5 the sweetening ingredients include from about 15 to about 35 percent
6 moisture;
7 c) from about 3 to about 12 percent by weight of eggs;
8 d) from about 5 to about 25 percent by weight of fats and oil;
9 e) from about 0.2 to about 2.0 percent by weight leavening agent;
10 f) from about 0.01 to about 2.5 percent by beta glucans; and
11 g) from about 0.5 to about 10 percent by weight emulsifying agents; wherein
12 sufficient bound water is contained collectively in the combination of the
13 flour, the sweetening ingredients, the fats and oils and the eggs when
14 added during the mixing process to provide a moisture content to the
15 shelf-stable, yeastless sweet goods dough composition of from about 5 to
16 about 20 percent by weight; sufficient emulsification is provided by the
17 emulsifying agents to prevent the fats and oils from separating from the
18 dough composition during storage at room temperature for at least 90
19 days and sufficient water scavenging is provided by the beta glucans so
20 that baked products made from the shelf-stable, yeastless sweet goods
21 dough composition in a baking process remain desirable even after
22 storing the shelf-stable, yeastless sweet goods dough composition at
23 room temperature in an ambient atmosphere for at least 90 days.